

edwins too

Amuse-Bouche

Hudson Valley Duck Confit

winter greens, mackenzie creamery goat cheese, pomegranate
Calvet, Calvet, Crémant de Bordeaux Rosé, Bordeaux, FR NV

Truffle & Cauliflower Soup

chive-infused olive oil
Treana, Blanc Rhone Blend, Central Coast, CA 2015

Grilled Carolina Shrimp

calabrian chili butter, croustade
Villa Solais, Vermentino di Sardegna, Sardinia, IT 2019

Orecchiette Pasta

local sausage, broccolini, crushed red pepper, parmigiano
Castello Sonnino, Chianti Montespertoli, Tuscany, IT 2019

Wood-fired Bell & Evans Chicken Breast

creamy brussels sprouts, spinach, roasted pearl onions
Fernandez de Pierola Family Estates, Rioja Reserva, Rioja, ES 2008

Ohio Apple Sorbet

cranberry, granola
Fattoria di Piazzano, Vin Santo Bianca dell'Empolese, Tuscany, IT 2008

Lemon Pavé

meringue, candied citrus, pistachio
La Fleur Renaissance, Sauternes, Bordeaux, FR 2016

Mignardises

Seven Course Tasting Menu - \$95 + tax & gratuity

Optional Seven Course Wine Flight - Additional \$75

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Amuse-Bouche

Hudson Valley Duck Confit

winter greens, mockenzie creamery goat cheese, pomegranate
Calvet, Calvet, Crémant de Bordeaux Rosé, Bordeaux, FR NV

Truffle & Cauliflower Soup

chive-infused olive oil
Treana, Blanc Rhone Blend, Central Coast, CA 2015

Orecchiette Pasta

local sausage, broccolini, crushed red pepper, parmigiano
Castello Sonnino, Chianti Montespertoli, Tuscany, IT 2019

Wood-fired Bell & Evans Chicken Breast

creamy brussels sprouts, spinach, roasted pearl onions
Fernandez de Pierola Family Estates, Rioja Reserva, Rioja, ES 2008

Lemon Pavé

meringue, candied citrus, pistachio
La Fleur Renaissance, Sauternes, Bordeaux, FR 2016

Mignardises

Five Course Tasting Menu - \$75 + tax & gratuity

Optional Five Course Wine Flight - Additional \$55

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Amuse-Bouche

Hudson Valley Duck Confit

winter greens, mackenzie creamery goat cheese, pomegranate
Calvet, Calvet, Crémant de Bordeaux Rosé, Bordeaux, FR NV

Wood-fired Bell & Evans Chicken Breast

creamy brussels sprouts, spinach, roasted pearl onions
Fernandez de Pierola Family Estates, Rioja Reserva, Rioja, ES 2008

Lemon Pavé

meringue, candied citrus, pistachio
La Fleur Renaissance, Sauternes, Bordeaux, FR 2016

Mignardises

Three Course Tasting Menu - \$55 + tax & gratuity

Optional Three Course Wine Flight - Additional \$35